

CLAIMS

1. A process for preparing cheese comprising:
  - (a) providing a protein concentrate,
  - 5 (b) providing a flavour concentrate using at least one strain of organism,
  - (c) mixing the protein concentrate with a source of fat and/or liquid if required,
  - (d) heating to form a coagulated cheese mass without holding for fermentation,
  - (e) adding the flavour concentrate before, during or after step (c).
- 10 2. A process for preparing cheese comprising:
  - (a) providing a protein concentrate,
  - (b) providing a flavour concentrate using at least one strain of organism,
  - (c) mixing the protein concentrate and flavour concentrate with a source of fat and/or liquid if required,
  - 15 (d) heating to form a coagulated cheese mass without holding for fermentation, and if required inactivating the flavour producing organisms,
  - (e) cooling the resulting coagulated cheese mass to form a cheese precursor with an exposed surface,
  - (f) applying viable organisms to the exposed surface,
  - 20 (g) allowing the cheese to ripen.
3. A process for preparing a cheese comprising:
  - (a) providing a protein concentrate,
  - (b) optionally providing a flavour concentrate using at least one strain of organism,
  - 25 (c) mixing the protein concentrate with a source of fat and/or liquid if required,
  - (d) heating to form a coagulated cheese mass without holding for fermentation,
  - (e) cooling the coagulated cheese mass and mixing in a flavour concentrate containing viable organisms to form a cheese precursor,
  - (f) optionally dividing the cheese precursor into consumer portions,
  - 30 (g) allowing the cheese precursor or the portions to ripen.
4. A process for preparing a cheese comprising:
  - (a) providing a protein concentrate,
  - (b) providing a flavour concentrate using at least one strain of organism,
  - 35 (c) mixing the protein concentrate and flavour concentrate with a source of fat and/or liquid if required,
  - (d) heating to form a coagulated cheese mass without holding for fermentation, and if required inactivating the flavour producing organisms,

(e) dividing the cheese mass into portions.

5. A process as claimed in claims 1, 2 and 3 wherein the cheese or cheese precursor is divided into portions.

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6. A process as claimed in any of the preceding claims wherein the cheese is subjected to freezing.

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7. A process as claimed in claim 6 wherein following the freezing step, the cheese is thawed and further ripening occurs.

8. A process as claimed in claim 1, 3 or 4 further comprising applying viable organisms to the exposed surface, and allowing the cheese to ripen.

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9. A process as claimed in any of the preceding claims wherein the precursor cheese or the cheese is shredded or particulated.

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10. A process as claimed in any of the preceding claims wherein the protein concentrate is selected from a milk protein concentrate, a renneted milk or a reconstituted milk protein concentrate.

11. A process as claimed in any one of the preceding claims wherein the flavour concentrate comprises at least one edible mould.

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12. A process as claimed in claim 11 wherein the mould organism is selected from the family of *Penicillium*, *Mucor*, *Cladosporium*, *Geotrichum*, *Epicoccum*, or *Sporotrichum*.

13. A process as claimed in claim 12 wherein the mould organism is *P. candidum* or *P. roqueforti*.

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14. A process as claimed in any one of the preceding claims wherein the flavour concentrate further comprises a flavour-enhancing bacterium, selected from cultures producing lactic acid, propionic acid or butyric acid.